

Amendments to the Specification:

Please replace paragraph [0018] on page 3 with the following amended paragraph:

--[0018] The substrate 2 preferably comprises a cooking utensil and may be of any typical construction of the type used in making cookware. Figs. 1-3 and 5 show a conventional composite metal substrate 2 for cookware comprising a core layer 4 of a metal having a high coefficient thermal conductivity such as aluminum or copper. The core layer 4 is metallurgically bonded as by rolling to outer clad metal layers 6 and 6', such as stainless steel. Known composite cooking utensils may typically include three and upwards of nine such clad metal layers. All of these composite clad constructions are collectively referred to herein as the substrate 2. The manufacture of such composite clad metal substrates 2 for use in cookware and bakeware (collectively referred to herein as "cookware") is well known in the art as evidenced by U.S. Patent Nos. ~~6,267,839~~ 6,267,830 to Groll; 5,952,112 to Spring; and 4,646,935 to Ulam, the contents of which are incorporated by reference herein. It is also known to provide a lower layer, such as clad layer 6', made of a ferromagnetic material such as a 400 grade stainless steel so as to provide a cooking utensil that may be heated by induction. The metal substrate 2, of course, can also be made of a single ply of metal, if desired, without departing from the scope and spirit of the present invention. In addition, the substrate can be a griddle plate, waffle plate or the like, all falling within the definition of "cookware" as used herein. A preferred construction for cookware, however, comprises a composite clad metal with a core layer of a high thermal conductivity such as aluminum or copper, with a harder, corrosion-resistant metal such as stainless steel located at the cook surface 6 and at the outer surface 6', in the configuration of a fry pan, stock pot, and the like. --